

# PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

## VALUE MENU

SOUP or HOUSE SALAD    PENNE BOLOGNESE or CHICKEN FARFALLE    GELATO  
24.95

## APPETIZERS, SOUP, SALAD

CALAMARI rings lightly fried with tomato basil sauce	10.95
SAMBUCA SHRIMP wood oven baked, red bliss potatoes, garlic, Sambuca	12.95
PORTOBELLO MUSHROOM wood roasted, gorgonzola, polenta, rosemary sauce	9.95
MOZZARELLA STUFFED RICE BALLS crispy fried risotto, fresh mozzarella, marinara sauce	9.95
CROSTINI SAMPLER ricotta and Winter Park honey crostini and oven dried tomato crostini	7.95
SICILIAN EGGPLANT FRIES tomato basil sauce	7.95
SOUP OF THE DAY	4.95
HOUSE SALAD selected greens with balsamic vinaigrette	5.95
CAESAR romaine, parmigiano, croutons, house made Caesar dressing	6.95
CAPRESE RUSTICA wood roasted local vine ripe tomatoes, fresh cow's milk mozzarella, basil and Portobello's signature extra virgin olive oil	7.95

## CHEF'S ANTIPASTI PLATTERS

MISTI prosciutto, Parmigiano Reggiano, bocconcini, ricotta and Winter Park honey crostini, oven dried tomato crostini and house made farmer's market pickled vegetables	12.95
GRANDE MISTI prosciutto, soppressata, Parmigiano Reggiano, Pecorino Toscano, bocconcini, ricotta and Winter Park honey crostini, oven dried tomato crostini and house made farmer's market pickled vegetables (serves 4-6 people)	23.95

## WOOD BURNING OVEN PIZZA

TUSCAN SALUMI just like pepperoni with tomato, mozzarella	12.95
QUATTRO FORMAGGI mozzarella, gorgonzola, parmigiano, fontina, sun dried tomatoes	10.95
MARGHERITA tomato sauce, mozzarella, basil	9.95
MERCATO PIZZA	11.95

## PASTA

CHICKEN FARFALLE snow peas, asparagus, tomatoes, parmigiano cream sauce	21.95
BLACK LINGUINE WITH FLORIDA ROCK SHRIMP garlic, tomatoes, asparagus	24.95
RAVIOLI GIGANTE handcrafted ricotta and spinach filled pasta, tomato, basil, toasted garlic	19.95
SPAGHETTI POMODORO tomato basil sauce	17.95
Add meatballs for	3.95
GNOCCHI potato dumplings with Nonna's Sunday pork ragu	24.95
LINGUINE WITH CLAMS lemon, white wine, garlic	23.95
PENNE BOLOGNESE slow cooked beef and pork meat sauce	18.95
RIGATONI CALABRESE Italian sausage, mushrooms, tomatoes, olives, escarole	19.95
BUCATINI long pasta tubes with tomato, guanciale, garlic, chile pepper, olive oil	23.95

## STEAKS, SEAFOOD, CHICKEN

FRESH LOCAL CATCH Florida fish baked cartoccio style with local tomatoes	Market
MAHI MAHI polenta, zucchini ribbons, tomato seafood broth	27.95
TIGER SHRIMP grilled with crispy Trattoria potatoes, red wine vinaigrette	29.95
FILET MIGNON wood oven roasted mushrooms, garlic mashed potatoes	39.95
STEAK TAGLIATA sliced with arugula, roasted tomatoes	28.95
T BONE FIORENTINA wilted spinach, crispy Trattoria potatoes	36.95
OSSO BUCO veal shank braised in Orlando Brewing porter, polenta, gremolata	34.95
GRILLED CHICKEN roasted potatoes and caramelized sweet Florida onions	22.95

## SIDES

Wood roasted mushrooms	Crispy Trattoria potatoes	Garlic whipped potatoes	Seasonal vegetables	Spinach with garlic
6.95	4.95	4.95	4.95	5.95

It is our pleasure to attempt to accommodate any special dietary needs that our guests have. Please tell us how we can help you and we would be happy to discuss possible solutions with you. For your convenience, we have added 18% gratuity on parties of six or more.

All food items are cooked to the recommended FDA Food Code temperatures unless otherwise requested.  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

## ◆ BEVERAGES ◆

### SPECIALTY COCKTAILS 9.95

#### DOLCE VITA

A smooth mix of Jose Cuervo Gold tequila, amaretto and Aperol liqueur, topped off with a splash of sour mix, garnished with a slice of fresh orange

#### BLACKRAZ

A blend of Stolichnaya Blackberi vodka, Pallini Raspicello, cranberry juice and a splash of sweet & sour

#### LIMONCELLO

Limoncello liqueur combined with Patron Citronge, served with a sugar rimmed glass and a lemon wheel

#### ITALIAN CREAMSICLE

Our version of a classic. Tuaca, Orangecello, cream and a hint of vanilla

#### ITALIAN SPRITZER

A sparkling combination of Prosecco, Aperol and lime juice

#### ACQUA DI MARE

A refreshing mix of Grey Goose La Poire vodka, amaretto, Blue Curacao and pineapple juice

#### TIRAMISU MARTINI

Dessert in a glass! Tiramisu liquor, Stolichnaya Vanil vodka, Godiva White and cream

#### ROMAN TEA

A classic with an Italian twist. Vodka, gin, rum, amaretto, triple sec, cranberry and sour

## BEER SELECTIONS

#### DOMESTIC 4.95

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling  
Kaliber N/A

#### IMPORT 5.95

Peroni  
Moretti  
Moretti La Rosa  
Corona  
Corona Light  
Heineken  
Heineken Light  
Amstel Light  
Stella Artois

#### PREMIUM 5.95

Sam Adams  
Sam Adams Seasonal  
Blue Moon

### ITALIAN SPECIALTIES 4.95

#### SORPRESA DI FRAGOLINO

A refreshing mix of strawberry blends & lemonade

#### ITALIAN CREAM SODAS

A delightful blend of soda, cream & your favorite flavor: raspberry, strawberry or peach

#### MODO TUO

A frozen libation featuring your choice of peach, coconut or strawberry

#### CAFE SHAKERATO

A version of an Old Italian classic—Iced coffee with a hint of vanilla